

# Food Storage Chart

This chart has information about keeping foods safely in the refrigerator or freezer. It does not include foods that can be stored safely in the cupboard or on the shelves where quality may be more of an issue than safety.

FOOD	IN REFRIGERATOR	IN FREEZER
<b>Eggs</b>		
Fresh, in shell	3 weeks	Don't freeze
Raw yolks, whites	2-4 days	1 year
Hard cooked	1 week	Don't freeze
Liquid pasteurized eggs or egg substitutes, opened	3 days	Don't freeze
Unopened	10 days	1 year
<b>Mayonnaise</b>		
Commercial, refrigerate after opening	2 months	Don't freeze
<b>TV Dinners, Frozen Casseroles</b>		
Keep frozen until ready to heat and serve		3-4 months
<b>Deli and Vacuum-Packed Products</b>		
Store-prepared or homemade egg, chicken, tuna, ham, macaroni salads	3-4 days	Don't freeze
Pre-stuffed pork and lamb chops, stuffed chicken breasts	1 day	Don't freeze
Store-cooked convenience meals	1-2 days	Don't freeze
Commercial brand vacuum-packed dinners with USDA seal	2 weeks, unopened	Don't freeze
<b>Hamburger, Ground, and Stew Meats (Raw)</b>		
Hamburger and stew meats	1-2 days	3-4 months
Ground turkey, chicken, veal, pork, lamb, and mixtures of them	1-2 days	3-4 months
<b>Hotdogs and Lunch Meats*</b>		
Hotdogs, opened package	1 week	
Unopened package	2 weeks	In freezer wrap, 1-2 months
Lunch Meats, opened	3-5 days	
Unopened	2 weeks	In freezer wrap, 1-2 months
Deli sliced ham, turkey, lunch meats	2-3 days	1-2 months

FOOD	IN REFRIGERATOR	IN FREEZER
<b>Bacon and Sausage</b>		
Bacon	1 week	1 month
Sausage, raw from pork, beef, turkey	1-2 days	1-2 months
Smoked breakfast links or patties	1 week	1-2 months
Hard Sausage-Pepperoni, Jerky Sticks	2-3 weeks	1-2 months
<b>Ham</b>		
Canned, unopened, label says keep refrigerated	6-9 months	Don't freeze
Fully cooked – whole	7 days	1-2 months
Fully cooked – half	3-5 days	1-2 months
Fully cooked – slices	3-4 days	1-2 months
<b>Fresh Meat</b>		
Steaks, beef	3-5 days	6-12 months
Chops, pork	3-5 days	4-6 months
Chops, lamb	3-5 days	6-9 months
Roasts, beef	3-5 days	6-12 months
Roasts, lamb	3-5 days	6-9 months
Roasts, pork and veal	3-5 days	4-6 months
<b>Fresh Poultry</b>		
Chicken or turkey, whole	1-2 days	1 year
Chicken or turkey pieces	1-2 days	9 months
Giblets	1-2 days	3-4 months
<b>Fresh Seafood</b>		
Fish and shellfish	2 days	2-4 months

\*Uncooked salami is not recommended because recent studies have found that the processing does not always kill the E. coli bacteria. Look for the label to say "Fully Cooked."